

THE TEMPLE JOURNAL

A guide to what is special tonight



THE CHEF'S STAGE

*"French fire, Asian flavours.
Flambéed, seared, finished before your eyes."*



GRILLED GARLIC BUTTER KING PRAWN

Green mango salad, Tomato salsa,
Garlic butter, Mini baguette

390,000



AUSTRALIAN LAMB LOIN FLAMBÉ

Green pepper sauce,
Grilled asparagus, Mashed potato

490,000



GRILLED LOBSTER WITH SALTED EGG & CHEESE SAUCE (450g)

Quảng-style noodle salad,
Garlic crouton, Roasted baby root, Chive oil

590,000

SET MENU

For two centuries, the maps of Europe and Japan had a name for this place. They needed one. Between the sixteenth and eighteenth centuries this region sent out cinnamon, agarwood, bird's nest and silk through the port, and in its prime Hoi An was the largest trading centre in the country. Ships from Japan, China and Europe came in on one monsoon and stayed for months, waiting for the wind to reverse before they could sail home.

Just outside the merchant quarter, the market gardeners of Tra Que have been working the same beds since the sixteenth century. The port declined from the late eighteenth. The village did not.

In November 2024, UN Tourism named Tra Que a Best Tourism Village, the only one in Vietnam chosen that year from more than 260 entries across 60 countries. Two years earlier, the way they grow their herbs entered Vietnam's register of national intangible cultural heritage. Those are the herbs in our kitchen.

The three menus that follow are drawn from that spirit: taking in a great deal without losing what is your own.

MONSOON

★ 1,250,000

Named for the wind that brought them here. Six courses, the only menu with two mains.

AMUSE-BOUCHE

CRAB MEAT AND MANGO TART

Quinoa, Avocado purée, Orange gel, Beetroot veil, Watermelon caviar, Chili oil

STARTER

HOUSE-CURED SALMON

House-cured salmon paired with pickled ginger, Sliced red radish, Pickled shallot and a vibrant passion fruit vinaigrette, Grain mustard ice cream, Yuzu dressing

SOUP

CHAM ISLAND LOBSTER TOM YUM

Lobster, Taro confit, Pickled mushroom, Cherry tomato, Lime leaf, Coconut milk, Galangal

MAIN

BEEF TENDERLOIN

Potato tart, Green apple, Crispy potato, Fermented beetroot purée, Beef cheek tortellini

SEA BASS & BRAISED CHICKPEAS

Red cabbage chutney, Mushroom risotto, Truffle oil, Cumin cauliflower purée

DESSERT

APPLE TIRAMISU

Cream, Fresh apple, Mascarpone cheese, Passion ice cream, Flour, Blueberry compote

SET MENU

SILK ROAD

990,000

What arrived by sea: scallop, saffron, cognac, cooked alongside fish from these waters.

AMUSE-BOUCHE

SEARED HOKKAIDO SCALLOP, YUZU EMULSION & CAVIAR PEARL

Lightly seared Hokkaido scallop, Citrus yuzu emulsion, Oscietra caviar, Micro herbs

STARTER

YELLOWFIN TUNA STEAK

French bean, Baby potato, Cherry tomato, Olive, Mixed leaf, Lemon mustard

SOUP

LOBSTER BISQUE WITH COGNAC FOAM & CRISPY LEEK

Lobster stock, Cream, Cognac, Lobster medallion, Cognac foam, Leek crisps

MAIN

NORWEGIAN SALMON WITH SAFFRON POTATO TERRINE & CAVIAR BEURRE BLANC

Pan-seared Norwegian salmon, Saffron potato terrine, Grilled asparagus, Seaweed crumble, Caviar beurre blanc

NEW ZEALAND LAMB RACK WITH SMOKED EGGPLANT PURÉE & RED WINE JUS

Herb-crusted lamb rack, Smoked eggplant purée, Glazed baby carrots, Confit garlic, Rosemary red wine jus

DESSERT

LA SIESTA CAKE

Chocolate soil, Mince pie tart, Chocolate brownie, Vanilla ice cream

FAIFO

750,000

Faifo was the name Western traders gave this port, still found on old European maps. Five vegetarian courses in the European manner.

AMUSE-BOUCHE

TOMATO TARTARE

Red wine vinaigrette, Balsamic, Sour cream, Herbs

STARTER

SUMMER CORN SALAD

Avocado, Sweet corn, Cherry tomato, Cucumber, Mozzarella, Basil

SOUP

MUSHROOM & JALAPEÑO SWEETCORN SOUP

Sweet corn, Jalapeño pepper, Cream, Mushroom, Crouton

MAIN

PUMPKIN RAVIOLI

Pumpkin, Mushroom, Ricotta, Parmesan, Egg, Walnut butter, Herbs

DESSERT

AVOCADO PANNA COTTA

Avocado, Cream, Sugar, Vanilla ice cream

Please let us know of any allergies or dietary requirements and our team will guide you through the menu.

A-LA-CARTE MENU

Starter



BURRATA SALAD (V)

Grilled green apple, Sun-dried tomato, Rock melon, Arugula, Cherry tomato, Truffle balsamic dressing, Green oil, Pesto sauce

245,000



BEETROOT FETA CHEESE (V)

Sour cream, Imported orange, Feta cheese, Pine nut oil and baby mustard leaf

185,000



SQUID & HALLOUMI CHEESE SALAD

Seaweed salad, Green spice sauce, Avocado, Micro herbs, Green olive tapenade, Lime honey sour cream

265,000



CRAB MEAT MANGO SALAD

Quinoa, Cherry tomato, Avocado purée, Watermelon, Orange gel, Beetroot veil, Chili oil

295,000

A-LA-CARTE MENU

Starter



SHRIMP CEVICHE

Orange sweet potato, Banana chips, Tamarind dressing, Avocado, Fish sauce, Sesame rice paper

245,000



BEEF TENDERLOIN TARTARE

Gherkin, Red shallot, Caper fruit, Tempura quail egg, Dijon mustard, Vietnamese herbs, Garlic aioli, Crispy dark bread

325,000



PAN-SEARED HOKKAIDO SCALLOPS ★

Citrus salad, Pumpkin coconut purée, Mango & basil dressing, Wasabi green peas, Lotus root chips

395,000



HOUSE-CURED SALMON

House-cured salmon paired with pickled ginger, Sliced red radish, Pickled shallot and a vibrant passion fruit vinaigrette, Grain mustard ice cream, Yuzu dressing

295,000

A-LA-CARTE MENU

Starter

YELLOW FIN TUNA STEAK

Tuna steak, Orange teriyaki, Cucumber,
Avocado, Watermelon caviar,
Charcoal French beans, Quail egg

285,000



GRILLED GREEN ASPARAGUS (V)

Asparagus, Sous-vide egg,
Green bean, Yuzu maitaise sauce,
Sun-dried cherry tomato,
Marinated mushroom

255,000



AVOCADO & QUINOA SALAD (V)

Avocado dressing, Romaine lettuce,
Cherry tomatoes, Quinoa, Basil leaves,
Parmesan cheese chips, Orange, Grain mustard

255,000



A-LA-CARTE MENU

Soup



AN BANG BEACH BOUILLABAISSE

Seafood, Garlic croutons,
Feta cheese, Rouille sauce

245,000



CHESTNUT SOUP & SCALLOP

Potato, Onion, Cream,
Garlic croutons, Sour cream

225,000



CHAM ISLAND LOBSTER TOM YUM ★

Lobster, Taro confit, Pickled
mushroom, Cherry tomato,
Lime leaf, Coconut milk, Galangal

285,000



GOLDEN FOREST MUSHROOM SOUP

Shiitake mushrooms,
Oyster mushrooms,
Enoki mushrooms,
King oyster mushrooms,
Vegetable broth,
Mushroom croquette,
Seaweed flakes, Garlic croutons

165,000

A-LA-CARTE MENU

Soup

FIVE-GRAIN SOUP (V)

Premium nuts, Lotus seeds,
Pumpkin, Potato

165,000



CREAMY PUMPKIN SOUP (V)

A blend of pumpkin, Onion, Cream,
Served with garlic croutons

165,000



CRAB WITH JALAPEÑO SWEET CORN SOUP

A blend of sweet corn, Jalapeño pepper,
Cream, Potato, Mushroom,
Crab meat and croutons

195,000



A-LA-CARTE MENU

Pasta



KING PRAWNS & PURPLE POTATO GNOCCHI ★

Blue cheese sauce, Rocket leaves,
Sun-dried cherry tomato,
Caramelized walnuts, Parmesan
cheese shavings, Prawn chili oil

365,000



MUSHROOM GNOCCHI & SLICED TOP BLADE STEAK

Gnocchi with mushroom, Caramelized
onion, Almond, Spinach, Asparagus,
Mushroom sauce, Parmesan cheese, Arugula

435,000



PAPPARDELLE WITH SLOW COOKED LAMB SHANK

Pappardelle pasta, Tomato, Onion,
Carrot, Celery, Red wine and Parmesan
powder, Arugula

555,000



CHILI LINGUINE WITH SEAFOOD

Prawns, Calamari, Green mussels,
Cherry tomatoes, Anchovies,
Capers, Dried chili, Basil,
Parmesan cheese, Arugula

365,000

A-LA-CARTE MENU

Pasta

RIGATONI WITH SEAFOOD MARINARA SAUCE

Baby octopus, Prawn, Clam, Basil,
Parsley, Arugula, Parmesan cheese,
Sun-dried tomato

365,000



MUSHROOM RAVIOLI (V)

Mushroom, Ricotta cheese,
Parmesan cheese, Chicken egg, Served
with walnut butter sauce, Arugula

295,000



AVOCADO GNOCCHI (V)

Gnocchi with cherry tomatoes, Olive seeds,
Mushrooms, Avocado pesto sauce

295,000



SPINACH RAVIOLI (V)

Mascarpone cheese, Tomato basil sauce,
Rocket leaves salad, Mango chutney

295,000



A-LA-CARTE MENU

Risotto



LOBSTER RISOTTO

Green pea, Chorizo, Lobster bisque, Parmesan cheese, Truffle sour cream

555,000



SCALLOP RISOTTO

Asparagus, Green paste, Sweet corn, Pickled daikon, Parmesan cheese foam, Crispy prosciutto

395,000



MUSHROOM RISOTTO (V)

Roasted mixed mushrooms, Cream, Parmesan cheese, Basil oil

295,000

A-LA-CARTE MENU

Main Course

CHEF'S FAVOURITE



GRILLED SEAFOOD PLATTER

King prawns, Scallops, Green mussels, Salmon, Cuttlefish, Soft shell Crab. Served with roasted Da Lat vegetables, Asparagus, Baby corn. *Your choice of sauce/dressing for salad: Lemon dressing, Balsamic dressing, Orange hollandaise sauce, Chili & salt sauce, Romesco sauce.

1,315,000

BBQ MEAT PLATTER

AUS beef rib eye, Chicken thigh, USA pork loin, Lamb chops, Duck breast, Top blade, Iberico Pork Rib Served with roasted Da Lat vegetables, Asparagus, Baby corn. *Your choice of sauce/dressing for salad: Lemon dressing, Balsamic dressing, BBQ sauce, Chimichurri sauce, Green pepper sauce.

1,315,000



A-LA-CARTE MENU

Main Course

SEAFOOD



PAN-SEARED SALMON

Broccolini, Miso sabayon, Parsley foam, Salmon rilletes, Puff pastry

525,000



CHAM LOBSTER TWO WAYS

500g whole Lobster, Thermidor sauce, Leek mosaic, Mussel almond sauce, Rau ram oil, Tomato tart

1,250,000

A-LA-CARTE MENU

Main Course

SEAFOOD



SEA BASS & BRAISED CHICKPEAS

Red cabbage chutney, Mushroom risotto, Truffle oil, Cumin cauliflower purée

475,000

A-LA-CARTE MENU

Main Course

RED MEATS & POULTRY



ANGUS RIB EYE STEAK

Oyster sauce, Potato lyonnaise, Scallion sour cream, Pumpkin buds, Black garlic purée, Pickled daikon & beetroot

595,000



BEEF TENDERLOIN

Potato tart, Green apple, Crispy potato, Fermented beetroot purée, Beef cheek tortellini

655,000

A-LA-CARTE MENU

Main Course

RED MEATS & POULTRY



SOUS VIDE FRENCH DUCK BREAST

Liquorice duck mousse, Pumpkin orange velouté, Grilled radicchio, Pomegranate chocolate sauce

485,000

A-LA-CARTE MENU

Main Course

RED MEATS & POULTRY



MARINATED CONFIT DUCK LEG

Duck marinated for 12 hours and slow cooked for about 7 hours,
Served with kumquat ginger sauce, Rice Paddy Herb oil, Slow-cooked
soft taro, Fermented tofu, Pineapple chutney

445,000



CHICKEN BALLOTINE

Black garlic gel, Mushroom
vol-au-vent, Honey glazed carrot,
Truffle sweet corn purée,
Pickled radish, Cashew sauce

365,000

A-LA-CARTE MENU

Main Course

RED MEATS & POULTRY



BBQ PORK RIBS

Caramelized green apple, Jacket honey sweet potato, Pea purée

395,000

A-LA-CARTE MENU

Main Course

RED MEATS & POULTRY



HONEY GARLIC ROASTED IBERICO PORK

Carrot emulsion, Orange chimichurri,
Sweet potato galette, Asparagus

495,000



SLOW-COOKED NEW ZEALAND LAMB SHANK ★

10-hour braised lamb, Parsnip
purée, Da Lat vegetables, Au jus

555,000

A-LA-CARTE MENU

Main Course

RED MEATS & POULTRY



PISTACHIO-CRUSTED NEW ZEALAND RACK OF LAMB

Pepper coulis, Eggplant garlic confit, Baby zucchini, Baby carrot, Peas and mint dressing

645,000

A-LA-CARTE MENU

Dessert



MANGO PUDDING

Fresh mango, Cream, Coconut milk

175,000



ORANGE CRÈME BRÛLÉE

Egg, Milk, Cream, Orange juice, Coconut ice cream

175,000



STRAWBERRY PARFAIT

Fresh strawberry, Egg, Cream, Strawberry ice cream

175,000



CHOCOLATE LAVA CAKE

Flour, Chocolate, Egg, Vanilla ice cream

175,000



APPLE TIRAMISU

Cream, Fresh apple, Mascarpone cheese, Passion ice cream, Flour, Blueberry compote

175,000

A-LA-CARTE MENU

Dessert

AVOCADO PANNA COTTA

Fresh avocado, Milk, Cream,
Blueberry jam, Vanilla ice cream

175,000



PASSION CHEESECAKE

Egg, Milk, Cream, Crumble, Passion juice,
Cream cheese, Passion ice cream

175,000



RED WINE CAKE

Flour, Chocolate, Egg, Vanilla ice cream,
Red wine, Fruit decoration

175,000



ICE CREAM

Your choice of 2 scoops of flavour:
Vanilla/Strawberry/ Chocolate/
Coconut/White chocolate &
Raspberry/Rum & Raisin/Passion fruit

85,000



T H E
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